



## **Potley Hill Primary School Design and Technology Policy**

The policy for DT is based around our school vision and supplements/works in conjunction with the Learning and Teaching Policies of our school and in line with National Curriculum requirements and expectations.

### **Principles**

Children will be given opportunities to:

- Develop their capability to create high quality products through combining their designing and making skills with knowledge and understanding
- Develop a sense of enjoyment and pride in their ability to make
- Nurture creativity and innovation through designing and making
- Develop an interest and understanding of the ways in which people from the past and present have used design to meet their needs
- Design and make, applying knowledge and skills of textiles, mechanisms, structures and electrical control
- Wherever possible children will be given opportunities to visit local museums, shops/restaurants and meet with designers, engineers, chefs and architects.

### **Resources**

- Consumable resources will be ordered at the end of each term for specific planned units of work (A request for alternative or additional resources can be made at this time.)
- The consumable resources are stored in DT drawers located in the Key Stage 2 corridors
- Supporting materials are stored alongside consumable resources in the DT drawers
- Food will be always used within the 'use by' dates and stored appropriately
- Tools and equipment for food will be stored in the cookery area

### **Teaching**

Teaching should be confident to work at an appropriate level through a planned scheme of work which identifies continuity and progression. It should include exploration and development of ideas with sharing and evaluation of work.

Teaching should also provide learning opportunities which are matched to the learning needs of all students including those with learning difficulties and special educational needs.

Food tech will be implemented by teachers or fully qualified LSAs with support from additional LSAs, parent helpers and DT lead. All children should have the opportunity to carry out at least one-half term unit, involving food hygiene, planning, preparation and evaluating.

### **Health and safety**

- Teachers will always teach the safe use of tools and equipment and insist on good practice
- Children will be taught how to take steps to control risks
- Glue guns will be used by Key Stage 2 children under supervision, only where there is no other appropriate joining technique

## **Food-hygiene and safety**

- Key adults leading cookery sessions will be expected to gain their Level 2 in Food Hygiene. These certificates will be displayed in the food tech area. These key adults will act as leading practitioners to other adults supporting cooking activities.
- Adults who use the cookery area will ensure that the area, utensils and cooker is cleaned after use, following the cleaning routine displayed.
- All adults will read the health and safety advice provided.

**Policy Date: June 2022**

**Review Date: June 2025**